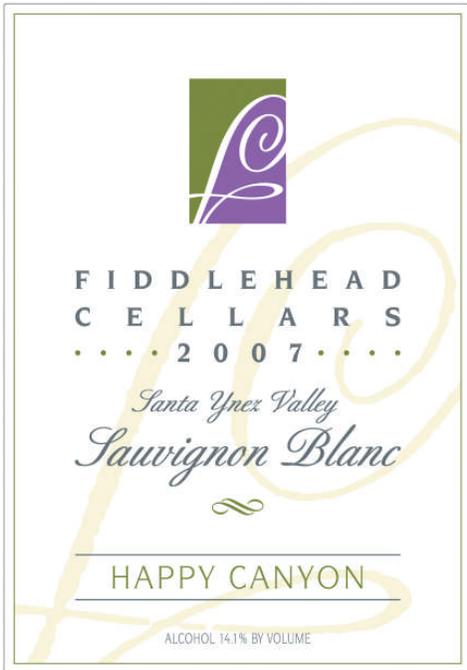


Santa Ynez Valley
2007 HAPPY CANYON
 Sauvignon Blanc



KATHY'S CORNER

An unusual weather report: The 2007 growing season began with a dry winter—rainfall totals were among the lowest in over 50 years, and about ½ the usual rainfall. Very cold temperatures in January combined with a cool and dry spring caused early delays in budbreak and flowering, and resulted in very light crops. Light rainfall paired with a good dose of wind during flowering stacked on top of a winter frost made fruit set quite variable. The resulting crop was characterized by extremely small berries and loose clusters. This allowed more sunlight penetration for superb development of color, flavor and aromatics. Small berries and fewer clusters also translated into lower yields per acre. Our crop size was down about 35%. However, across the board the fruit was rich and densely flavorful with great acidity. A stellar vintage, all in all.

THE VINEYARDS and THE VINTAGE

- Harvested August 31 to September 6, 2007 (rather typical)
- A blend of Vogelzang and Westerly (now called McGinley) Vineyards, both located in Happy Canyon at the most eastern boundary of the Santa Ynez Valley AVA.
- A prized location for this Bordeaux-based varietal. The warm daytime temperatures ripen the more intense fruit flavors and dissolve the underripe green qualities, while the cool evening ocean-generated fog preserves the crisp acidity that makes our wines vibrant and refreshing.

THE WINE

- This is Loire-styled wine that is crafted to highlight the spicy, fruit driven fragrance of Santa Ynez Valley Sauvignon blanc, preserve the varietal minerality, and add a dose of fullness to the mid-palate through judicious use of tight grain French oak. 1/3 is fermented cold in stainless steel, 1/3 is fermented in New French (Damy) oak, and 1/3 is fermented in neutral French oak. The marriage of the 3 results in a wine that is tantalizing in aromatics and satiating on the palate. It is most versatile and while it is particularly enjoyable for sipping, at the same time it holds up to mean-grilled pork chop.
- Upon release, it expresses lovely varietal aromatics, light flinty minerality, grapefruit, key lime, honeydew, and candied ginger nuances. It has just enough velvety texture and finishes with a little zip. Non-malolactic.
- 1053 cases produced (35% less than the prior vintage).

